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# Institutional Feeding Managers Stewards-Chefs-Cooks

## ATTENTION PLEASE!

June 19, 1944

### EGG REVIEW!

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cup. 4  
Millions of eggs and no place to put them! Institutions, Restaurants and Industrial Feeding Contractors - Do your part and find a place for these Eggs by using more in menu-planning and meal preparation.

They are an economy food and can be used in a variety of ways.

In the summer month menus specialize in egg dishes, salads and desserts. They are filling but not too heavy for the hot weather months.

Looking for a new flavor to change an old dish? -- Prepare a thin white sauce and add three hard cooked eggs, diced, to each cup of white sauce. Serve with fish or vegetables.

### BREAKFAST TIPS on Serving Eggs -

Baked eggs with ham slices  
Scrambled eggs on toast with sauce  
Baked eggs in ground meat nests

SO (   
SERVE ( ECONOMICAL   
MORE ( GASTRONOMICALLY   
EGGS ( GOOD!

### MAIN DISH SUGGESTIONS

#### EGGS AND PORK SAUSAGE:

Ingredients	S e r v i n g s		
	20	50	100
Bulk Pork Sausage	1-1/2 Lbs.	3-3/4 Lbs.	7 1/2 Lbs.
Dry Cubed Bread	10 Cups	25 Cups	50 Cups
Eggs, beaten	1-1/2 Doz.	3-3/4 Doz.	7 1/2 Doz.
Milk	1-1/4 Cups	3 Cups	1-1/2 Gts.

Saute sausage in skillet until browned. Pour off most of the fat and brown bread cubes in remaining fat. Combine egg, milk, add to sausage mixture, scramble. Delicious when served with grilled tomatoes.

HANGTOWN FLIES - Two fried oysters dropped in middle of two-egg omelet. Serve on toast and garnish with toast points.

WAR FOOD ADMINISTRATION OFFICE OF DISTRIBUTION

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